

2 Place Bel-Air

Business lunch

Proposal from the 6 to the 19 of February

Starters

Crab meat with a mustard mayonnaise, radish and cucumber tartar, seaweed salad

Origin: Indonesia

or

Mozzarella burratina, sauteed grapes with balsamic vinegar, toasted pine nuts et seasonal salad

Main courses

Slow cooked veal loin, GRTA potatoes, mixed vegetables and a Madagascar black pepper sauce

Origin: Swiss

or

Roasted Norway cod fish, green cabbage and mushrooms cannelloni, lime and salmon fish roe sauce

Origin: Norway

Desserts

Arlette Mille-feuille, vanilla with tonka beans mousseline and caramel sauce

or

Chocolate crème brulée on a tart, banana cream and toasted hazelnuts

Le menu

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